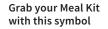


Bacon, Cherry Tomato & Pesto Orecchiette with Cucumber Salad & Parmesan

KID FRIENDLY

CLIMATE SUPERSTAR















Diced Bacon

Sliced Mushrooms



Snacking Tomatoes



Garlic & Herb Seasoning





Basil Pesto



Cucumber



Mixed Salad Leaves



Parmesan Cheese





Prep in: 15-25 mins Ready in: 15-25 mins

Eat Me Early

Presenting a few of our favourite things: cherry tomatoes, bacon, Parmesan cheese and basil pesto. All of those deep flavours meld together wonderfully when tossed through elegant orecchiette. This meal will be bumped up to a champion household dinner in no time!

Pantry items

Olive Oil, Brown Sugar, Vinegar (White Wine or Balsamic)

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

 $Large\ saucepan\cdot Large\ frying\ pan$

Ingredients

9				
	2 People	4 People		
olive oil*	refer to method	refer to method		
garlic	2 cloves	4 cloves		
orecchiette	1 medium packet	2 medium packets		
sliced mushrooms	1 medium packet	1 large packet		
diced bacon	1 packet (90g)	1 packet (180g)		
snacking tomatoes	1 punnet	2 punnets		
garlic & herb seasoning	1 medium sachet	1 large sachet		
passata	1 box	2 boxes		
basil pesto	1 packet	2 packets		
brown sugar*	1 tsp	2 tsp		
cucumber	1	2		
mixed salad leaves	1 small bag	1 medium bag		
Parmesan cheese	1 medium packet	1 large packet		
vinegar* (white wine or balsamic)	drizzle	drizzle		
Parmesan cheese**	1 medium packet	1 large packet		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3015kJ (721Cal)	558kJ (133Cal)
Protein (g)	29g	5.4g
Fat, total (g)	27.1g	5g
- saturated (g)	7.2g	1.3g
Carbohydrate (g)	83.9g	15.5g
- sugars (g)	12.8g	2.4g
Sodium (mg)	1326mg	245mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3223kJ (770Cal)	582kJ (139Cal)
Protein (g)	33.1g	6g
Fat, total (g)	30.7g	5.5g
- saturated (g)	9.8g	1.8g
Carbohydrate (g)	84.2g	15.2g
- sugars (g)	12.9g	2.3g
Sodium (mg)	1458mg	263mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns





Cook the orecchiette

- Boil the kettle. Finely chop garlic.
- Half-fill a large saucepan with water, add a generous pinch of salt, then bring to the boil over high heat. Cook orecchiette in boiling water until 'al dente', 8 minutes.
- Reserve some **pasta water** (½ cup for 2 people / ½ cup for 4 people), then drain **orecchiette** and return **pasta** to saucepan.

TIP: 'Al dente' pasta is cooked through but still slightly firm in the centre. **Little cooks:** Older kids, help add the pasta to the saucepan under adult supervision. Be careful, the water is boiling!



Toss the salad

- · Meanwhile, thinly slice cucumber into rounds.
- In a medium bowl, combine cucumber, mixed salad leaves and a drizzle of vinegar and olive oil.
- Toss to coat. Season with salt and pepper.

Little cooks: Lend a hand by tossing the salad to coat.



Cook the sauce

- Meanwhile, heat a large frying pan over medium-high heat with a drizzle
 of olive oil. Cook sliced mushrooms and diced bacon, breaking up with a
 spoon, until golden, 5-7 minutes.
- Add snacking tomatoes and cook, stirring, 2-3 minutes. Add garlic and garlic & herb seasoning and cook until fragrant, 1 minute.
- Reduce heat to medium and add passata and the reserved pasta water.
 Cook until reduced slightly, 2-3 minutes.
- Stir through orecchiette, basil pesto and the brown sugar. Season with salt and pepper.

TIP: If the sauce looks dry, stir through another splash of pasta water.



Serve up

- Divide bacon, cherry tomato and pesto orecchiette between bowls.
- Sprinkle with Parmesan cheese. Serve with cucumber salad. Enjoy!

Little cooks: Add the finishing touch by sprinkling over the Parmesan!

Custom Recipe: If you've doubled your Parmesan cheese, sprinkle extra Parmesan over the plated meal, as above.

Did we make your tastebuds happy? Let our culinary team know: hellofresh.com.au/rate